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| HARVEST | 4 th October 2016, medium yield 41.8 dz/ha (32.2hl/ha). |
| GRAPE VARIETIES | Sangiovese. Training form: Mainly Guyot, with a small portion of the vines, one-armed cordon. |
| CLIMATE | The microclimate is mostly mild, often ventilated by northern and south-westerly winds. The season 2015, a year with a rather average rainfall of 600 ml/m ² , was followed by a fairly mild winter with minimum temperatures of just -3 degrees. But already in January, the rainfall increased to just under 150 ml/m ² /month. During spring and far into summer, an above-average number of low pressure areas moved over the country and brought heavy rainfalls from the south-west. In total, more than 1080 ml/m ² of rain fell in 2016, by August it was almost 700 ml/m ² , which is more than we normally expect in a whole year. These were not exactly promising conditions for the 2016 vintage. In fact, we had to overcome difficult moments and challenges in the vineyard. During the flowering period, we tried to counter shatter with preparations of silicate and yarrow. We paid particular attention to the aeration of the grape zone by carefully working the foliage wall. Only through hard work we were able to curb the enormous pressure of fungal infections in the grape area. Even in the first days of August the wind Libeccio continued to blow constantly from the south-west and promised no relief. The color change of the grapes began, the first berries visibly deposited anthocyanins and other phenols in their berry skin to protect themselves against the high UV radiation of the summer sun. Around the 12 th of August 2016 the weather turned from one day to the next. Continental air was carried into our vineyards by the north-easterly wind Tramontana and suddenly the oppressive haze bell, which until then had been lying over Tuscany, disappeared. During the day temperatures reached only max. 30° C, at night they dropped to 16° C. The air was finally dry, the horizon clear and sharp. The light changed. The intensity of the UV radiation, which acted on vine and grape, rose abruptly and increased the production and accumulation of anthocyanins and flavonols in the grape skin. This phase lasted for over 2 weeks and promoted in an incredible way the grape quality. It also completely changed the conditions for the optimal harvest time of this vintage. On October 4 we began harvesting unexpectedly healthy and fully ripe grapes. |
| SOIL | In 2016 the Rosso di Montalcino was produced of grapes sourced from the vineyards Scopeta, Pian dell'Orino and Pian Bassolino (middle part of the vineyard), and therefore expresses the diversity of our soils. Calcareous clay, easy weathering marl, blue-grey lime from the Pliocene, Alberese and Flysch soils are the predominant sedimentary soils. Their origins differ and date back to the geologic era of the Cretaceous – Tertiary boundary. The vines situated to the south-east are exposed to soils very often containing volcanic elements resulting from the eruptions of the nearby Monte Amiata. Thanks to a considerable content of clay in the soil, the grapes develop heightened fresh and fruity aromas. |
| VINEYARDS | The grapes for this wine come from the vineyards Scopeta, Pian dell'Orino and Pian Bassolino, which are situated from 320 m to 500 m above sea level; the age of these vines was from 13 to 18 years at the time of harvest. |
| VINIFICATION | All harvested grapes for the Rosso di Montalcino were hand-selected on the triage table, as is done for the Brunello. Only healthy and ripe berries end in the vinification vat. Spontaneous fermentation started in one day, reaching a maximum temperature of 32°C, and taking 21 days until completion. The young wine then macerated for other 10 days on the skins. After racking, the young wine was aged for 28 months in 25 hl oak barrels. The malolactic fermentation set in immediately following the alcoholic fermentation still in the fermentation vat. As always no artificial yeast or other enzymatic or technological additives were used during the whole winemaking process. |
| BOTTLING DATE | On March 26 th 2019 we bottled 8089 bottles of 750ml. |
| AVAILABILITY | October 2019. |



ROSSO DI MONTALCINO DOC 2016
ANALYSIS

| | U.M. | |
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| ALCOHOL CONTENT | %vol | 14.45 |
| RESIDUAL SUGARS | g/L | <0.5 |
| TOTAL ACIDITY | g/L acido tartarico | 5.1 |
| PH | | 3.55 |
| VOLATILE ACIDITY | g/L acido acetico | 0.55 |
| FREE SO ² | mg/L | 8 |
| TOTAL SO ² | mg/L | 31 |
| DRY EXTRACT | g/L | 27.4 |